

Ministry of Colleges and Universities
Apprenticeship Training

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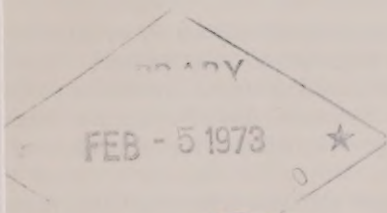
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The baking industry in Canada dates back to 1605 when loaves of bread were made by mixing home-ground meal and water, twisting the dough around a stick and planting it close to the hot embers of a fire. Today baking is one of our largest manufacturing industries and requires highly professional workers with creative talents in food preparation.

For the man or woman with an interest in producing fine breads, cakes and pastries, the Industrial Training Branch of the Ministry of Colleges and Universities has established an apprenticeship course as part of its on-the-job training program.

Qualifications

Applicants for apprenticeship must have passed their 16th birthday and be physically fit to do the work. They should hold educational qualifications of Grade 9 or a suitable equivalent. In some cases where the applicant has practical experience in the trade, a Grade 8 qualification may be acceptable.

A desire to prepare and bake a variety of breads and pastries in an imaginative and tasteful way is an essential requirement for the profession.

Duties

The baker must be able to prepare and bake a wide range of breads, rolls, pastries, desserts, cakes, and other sweets. He must measure and mix ingredients, form dough, and prepare fillings and icings. He may be in charge of a pastry kitchen and must be able to regulate and operate ovens and mixing machines.

Training

The apprenticeship training program consists of two periods of training and instruction of 2,000 hours each — the equivalent of approximately two years.

Early in the apprenticeship term the trainee takes a 15-week basic course in baking theory and practice conducted in the kitchens and food laboratories of a college of applied arts and technology. An apprentice returns to the college for an advanced course before completing his apprenticeship. For the remainder of the period practical instruction is provided in the employer's establishment where the trainee works under the supervision of a journeyman baker.

The course includes theory of basic ingredients (types of sugars, flours, fats, dairy products, yeasts and leavening agents, flavours and fillings); the effects of weather conditions, machine friction, and shop temperature; and the requirements of The Health Act, sanitation and hygiene. In addition to baking muffins, pies, puddings, pastries, cream puffs and cakes, apprentices learn to make chouxpaste, petit fours, hot and cold hors d'oeuvres, and to prepare icings, fondant, and fillings for decoration.

Earning While Learning

An apprentice earns while he learns. His wages are based on a percentage of those paid a journeyman in the same trade in the same establishment. The apprentice baker receives not less than 60 and 80 per cent of a journeyman's rate for the first and second periods of training.

When the apprentice attends courses, his tuition fees, living allowance and travel expenses are paid by the Federal Department of Manpower and Immigration and the Ministry of Colleges and Universities under a shared-cost agreement.

Employment Opportunities

When the course is completed, the apprentice receives a Certificate of Apprenticeship. Graduate apprentices are qualified to work in "front window shops" (community bakeries), hotels, restaurants, catering firms, large wholesale bakeries, institutions, and industry. Opportunities also exist for professional bakers to work in the food service divisions of many companies and government agencies where tests on baking products and ingredients are carried out.

Enquiries

All enquiries concerning apprenticeship should be addressed to the Director of Industrial Training or to the nearest district office listed on the back of this leaflet.

District Offices
Industrial Training Branch

Barrie 728-3727	Owen Sound 376-5790
Belleville 968-8671	Pembroke 732-9994
Brantford 756-5197	Peterborough 743-4172
Brockville 342-5033	Sault Ste. Marie 949-3331
Chatham 352-2800	St. Catharines 682-4313
Cornwall 933-4260	Sarnia 337-2165
Hamilton 527-9105	Stratford 273-1520
Kenora 468-6167	Sudbury 566-3071
Kingston 542-2853	Thunder Bay 345-2101
Kitchener 744-5211	Timmins 267-2420
London 438-2911	Toronto 965-4211
North Bay 474-5509	Windsor 256-8278
Ottawa 731-7100	



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